Thanksgiving in the Desert

Buffet pricing

$69/adult $29/child
+6.1% tax and 21% gratuity

11am * 1pm * 3pm

Reservations required, please contact craft culinary concepts to reserve your spot!

aboudoin@craftculinary.com
or
520-883-3046

Limited seating available, reserve in advance
Indoor seating only, 1 ½ hour time slots

~Entrees~

Pavo a la Mexicana (Mexican style turkey) (GF)

Slow Roasted turkey, rubbed with a mild garlic adobo seasoning, stuffed w/ aromatics and citrus

Brown sugar ham (GF)

Tender ham glazed with an apple jus, roasted with fennel, onion, apples, and aromatic seasoning

Vegan shepherd’s pie (vegan/gf)

Roasted mushroom, celery, parsnips, butternut squash, and lentils covered in a garlic thyme cauliflower mash

Buffet is located in the Green Room of the Baldwin Education Building

Admission to museum is not included in ticket price, and is required for entry for all diners
Soup * salad * starters~

**Roasted butternut squash soup**
House made squash soup, lightly seasoned, garnish of pepitas and crème fraîche available

**Sonoran salad**
Leafy blend of greens, black beans, diced tomatoes, fire roasted corn, cheese, tortilla strips, and tangy lime vinaigrette on the side

**Sliced vegetable crudites**
Sliced cucumbers, heirloom tomatoes, sweet peppers, celery sticks, and baby rainbow carrots with a cilantro crema dip

**Seasonal fruit and berry platter**
An array of fresh sliced and whole seasonal fruit and berries with a prickly pear yogurt dipping sauce

**Artisan rolls served with garlic butter**

~Homestyle sides~

**Southwest cornbread stuffing**
Cornbread mixed with green chilies, tomatoes, fire roasted corn, and bell peppers

**Homestyle mashed potatoes**
Yukon gold potatoes with vegan butter and chives, sonoran turkey gravy available for topping!

**Decadent candied yams**
Traditional candied yams with brown sugar, cinnamon, nutmeg, walnuts and bruleed marshmallow topping

**Spanish style green beans**
Sauteed with slivered almonds, tomato and fresh garlic

**Fresh stewed cranberry sauce**
Whole fresh cranberries reduced with fresh citrus, organic cinnamon sticks and fresh mint

~Desserts~

Fresh pumpkin pie
Southern pecan pie
Dairy free whipped topping available for pies!

Spiced pumpkin blondie bars
Brown butter mini marshmallow crispies (GF)

Iced Tea, Lemonade and Coffee included in buffet pricing

Beer, Wine and Liquor drinks available, see our cocktail menu!

Member discount available for Turquoise members or above

*Consuming raw or undercooked food can cause food born illnesses

*Please drink responsibly